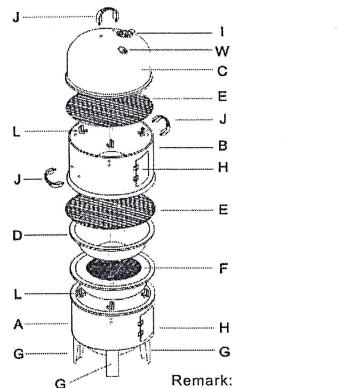




BBQ-SMOKER-3IN1

Instruction Manual for BBQ Smoker



A	IX	B	IX
C	IX	D	2X
E	2X	F	IX
G	3X	H	2X
I	1X	J	3X
Φ6X14	12pcs	L	6X
M6	6pcs		
Φ5X10	7pcs	W	IX
M5	7pcs		
Φ3X8	8pcs	S	6X
M3	8pcs		

FIRST TIME USE

For the first use, we strongly recommend to have it burn for over 30 mins without food load.

USEFUL HINTS AND PRECAUTIONARY MEASURES

- This smoker can only be used outdoor.
- Always install this product on a solid surface, away from inflammable and meltable materials.
- Do not use the smoker when windy.
- Use the smoker only after it is completely assembled and all parts are firmly in place.
- Never move the smoker before the fire is completely extinguished and the smoker is cooled off completely.
- Keep children and pets at a safe distance when using.
- Never use liquid fuel to light or stir up the fire.
- Protect yourselves against the fire and steam when opening lid or access doors when the smoker is in use.

INSTRUCTIONS FOR USE

LIGHTING

- Remove lid, upper layer body, cooking grates and drip pan.
- Make sure charcoal grate sits inside the charcoal pan, and the charcoal pan is securely rested on all 3 legs.
- Open door to the lower layer body. If possible, face open door to the wind to enhance fire starting and air circulation within the smoker..
- Place charcoal or wood(not pine wood) into a pyramid shape, in the center of the charcoal grate.
- Start the fire while leaving lid, upper layer body and drip pan off.
- Allow charcoal/wood to burn for about 25 minutes. The coals should be lightly coated in gray ash before starting to cook.
- Spread coals/wood evenly over the charcoal grate to obtain even fire. Close door on the lower layer body.

KEEP THE SMOKING GOING

- Place drip pan securely on the 3 support brackets of the lower layer body.
- You can fill this pan with a little bit of water.
- Place a cooking grate directly on top of the drip pan. Place food on the cooking grate in a single layer with spaces between each piece. This allows smoke and heat to circulate evenly all around the food.
- Place upper layer body on top of the lower layer body. Keep door closed.
- Position the other cooking grate on the support brackets of the upper layer body, and make sure the rim of the cooking grate is resting firmly on the support brackets. Place food on the cooking grate.
- Place lid on the smoker and start cooking!

COOKING TIPS

- During the smoking process, don't lift the lid to check food. Opened lid allows heat to escape, making additional cooking time necessary.
- When removing lid during cooking, lift it towards the side instead of straight up. Lifting lid straight up creates an air flow within the smoker, which will suck up ashes onto the food.

REGULATING THE FIRE

- It's absolutely necessary to keep a consistent, even and low heat environment of +/-70°C inside your smoker. You should just be able to touch the outside of the smoker in area of the dish without burning your hand.

If the fire is too hot, place lid on smoker and close lid air vent. You can also add in some wet wood chips on the fire. This will lower the temperature and also build up a smoldering smoke for enhanced flavor.

- If the fire is too low, enlarge lid air vent and access door to the lower layer body to let air in and build up the fire.

ADDING WATER DURING COOKING

- Pour water slowly with a funnel or container with a spout through the access door of upper layer body.

ADDING CHARCOAL/WOOD DURING COOKING

- Slowly remove lid from smoker, and carefully open access door to the lower layer body with barbecue mitts
- Use a long tool to add charcoal or wood, avoiding to stir-up ashes and sparks.
- Close door and place lid back on the smoker once the charcoal or wood is burning strong again.

EXTINGUISHING FIRE

- Place lid on the smoker
- Simply close all air vents and doors to extinguish fire. Also try covering coals with sand. Never use water!

READ BEFORE USE

INSTRUCTION FOR CHARCOAL GRILL

Attention: it is very important and forbid appearing any flame or fire when you are cooking, or it may cause damage of grill body!

- Make sure it is installed correctly according to the installation instructions.
- Keep your grill in place, on a flat floor, so that the bottom of the grill gets hot and away from potential fires.
- Charcoal needs to be thoroughly burned, with a layer of white ash on the surface, and then grilled, which is correct.
- This grill can only use EN1860 standard charcoal fuel, please use the appropriate ignition method.

IGNITION STEP/METHOD

- Put three or four pieces of charcoal together and place them in the center with the alcohol block. Light the charcoal with a match at the center of the charcoal. Place the charcoal around each piece. Add more charcoal or alcohol as needed and form a pyramid.
- Use the ignition bucket, charcoal into the bucket, you can light charcoal on the gas stove, also can put the alcohol block below, so the fire is faster, the use of the ignition bucket mainly do not let the sparks splashing on the flammable or their own body, pay attention to keep a distance.
- When the flame is extinguished, check that the charcoal starts to glow red. If your charcoal is going out, you should open all the vents, let it cool down, and then add more burning blocks of alcohol.
- When starting to burn, spread the fuel evenly
- After lighting, do not immediately go to the barbecue. It takes about 30 minutes for the charcoal to burn properly, or the best time to do so is when the charcoal is covered with ash and even the red glow of the ash is visible
- A barbecue requires charcoal (2/3 of the capacity of the charcoal plate). Please do not put in excessive charcoal, which will damage your grill, which is not covered by the warranty

Warning: When you're done with the grill, never pour cold water over the charcoal to extinguish it, as this will damage your oven. You can use old cinders, sand or fine water sprays, or you can use a charcoal clip to take out the fire!

Maintenance

- Clean your grill regularly, especially after a long period of storage.
- Ensure adequate ventilation of grill and its components.
- Do not expose the grill to wet weather or wet areas.
- In order to extend service life and protect your oven, use a professional rain cover, especially in winter.
- Even if your oven is covered, it must be checked regularly, as dampness can lead to mold formation, which can cause damage to the oven.
- There may be residual oil stains on the surface of the oven. At this time, you need to clean it with hot water containing detergent due to the long time of mildew.
- After a long time, rust may appear on some surfaces. In this case, you need to remove the rust and apply anti-rust oil, or baking paint or heat-resistant paint.
- If the cooking grid is not used for a long time, it should be coated with food oil to avoid rusting.